


New England Brown Bread recipe



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MOOD: 😊 cheerful

MUSIC: Pain - Shut your mouth

...because my friends were talking about it on Twitter the other week, and I got hungry.

This is a variant on Brother Alton's recipe (<https://www.livejournal.com/away?to=http%3A//www.foodnetwork.com/recipes/alton-brown/boston-brown-bread-recipe/index.html>), and dead easy.

Preheat your oven to 325 and place a rack in the bottom third of the oven. Start some water boiling, and select either a bread pan and a slightly larger basin, or two large clean cans (26.5-ounce size). Make sure you have some aluminum foil.

Then whisk together 2.5 ounces by weight each:

rolled oats
cornmeal
rye flour
whole wheat flour

with 1/2 tsp each:

baking soda
baking powder
kosher salt
allspice
orange or lemon zest

and 1/4 teaspoon each:

ginger
cloves
cardamom
nutmeg

ginger

When whisked, add:

2/3 cup raisins

6 ounces by weight molasses

8 ounces buttermilk (or 4 tablespoons powdered buttermilk and a cup of water)

1 tbsp vanilla extract

and stir to combine.

Pour the mixture into the (greased) breadpan or the (greased) cans. Cover with aluminum foil, add to your larger pan, and set the whole assembly in the oven.

Pour boiling water into the larger pan until it comes halfway up the side(s) of the bread containment units. and go away for an hour. At this point, start checking the bread every fifteen minutes or so.

It's done when it pulls away from the sides of the pan.

Serve with baked beans, or smeared with cream cheese or goat cheese or jam.

Failure modes: overcooked (burnt or dry), undercooked (gooey), you poured the water into the bread, the baking powder was too old, the oven exploded...

...try again, and this time pay attention!

This is a recipe that was invented to use up odds and ends, and it is very forgiving of substitutions, amendments, additions, subtractions, and so on....

TAGS: recipes



Random holiday cookie recipe is random.

"Peeling Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!


I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people

5 comments



 [ladycelia](#)

[November 10 2010, 16:25:47 UTC](#)

[COLLAPSE](#)

You always post just the right recipe for the day. Thanks!

 [glinda_w](#)

[November 10 2010, 20:11:44 UTC](#)

[COLLAPSE](#)

Hmmmm. My family recipe is quite a bit simpler; graham flour (or coarse whole wheat flour) and "lots of raisins" - yeah, my mother's version has everything except that actually measured, my grandmother's, well, not so much with the measurements.

Hmmmmmm... brown bread... have only finer-ground w/w flour but could go out and get some from the bulk foods section of one of the local stores...



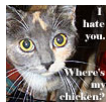
 [antongarou](#)

[November 11 2010, 07:08:31 UTC](#)

[COLLAPSE](#)

sounds yummy!*wishes for a working oven*

PS does it have to be buttermilk or will regular milk work as well?



 [standuponit](#)

[November 11 2010, 11:28:58 UTC](#)

[COLLAPSE](#)

The buttermilk in this recipe provides acidity that activates the leavening, if I have my chemistry right.

So you need something at least slightly acidic.



 [antongarou](#)

[November 13 2010, 07:43:03 UTC](#)

[COLLAPSE](#)

thanks!